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Housekeepers' Chat

Wednesday, October 10, 1928.

NOT FOR PUBLICATION

Subject: Ironing Day Gossip. Program includes menu and recipe from Bureau of Home Economics, U.S.D.A.

Bulletins available: Aunt Sammy's Radio Record; Aunt Sammy's Radio Recipes; Methods and Equipment for Home Laundering.

--ooOoo--

Every time I do a big family ironing, I thank my lucky stars that I'm not living in the Petticoat Age. Remember the embroidered ruffles, and the dust ruffles, tho flounces and the frills, with which we adorned our petticoats, and other articles of wearing apparel? Many a scorching summer day I've spent, walking back and forth from a hot stove to an ironing board.

One summer Aunt Harriet took charge of our household. She made me iron even the Turkish towels. She starched the pillow slips, too, so they'd look just exactly right. Poor Aunt Harriet -- she was such a determined housekeeper. She wouldn't have had much respect for a niece who uses an electric iron, and sits down while she does her ironing. Neither would Uncle Jonathan. He believed it was a woman's duty to work hard, and work long hours.

I read a story the other day, which reminded me of Aunt Harriet and Uncle Jonathan. The doctor had called at the Jones home. The occurrence was so unusual that Sam Smith, on the next farm, decided to investigate.

"Yes," answered old Jones, upon being questioned, "Eliza, the wife, is sick. Don't know jest what's ailin' her. She got up this mornin' and had breakfast for me and the hands at five, and then she did some washin', and some bakin', and the churnin', and a little cleanin', besides a-diggin' some taters, and a-weedin' a patch of garden. She got dinner, and was a-sewin' and a-mendin' this afternoon when she sorto' keeled over. I jest kain't think what kin be the matter, for she's been a-doin' nothing but keepin' house here easy-like, for the last fifteen years."

Well, that's Uncle Jonathan all over again.

In a few minutes, you may write the fifth October menu. Before I talk about dinner, however, there are a few questions to answer.

I must tell you about my built-in ironing board, too. It is hinged to the wall, and supported with a prop. Fred made it for me, one rainy Saturday. Many ironing boards of this type are built as part of the house, with a narrow closet, into which they can be folded. In the narrow closet is a shelf for the iron, the sponging cloth, and other small equipment. There are exact measure-

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ments and detailed directions for making an ironing board like mine, in the Laundry bulletin. I'll be glad to send you the bulletin, if you're interested.

I've learned a good many things from this bulletin. For instance -- how to iron a man's shirt, and the correct way to fold it; how to fold tablecloths and other flat pieces; how to wash curtains and sweaters and pillows.

I like to use a hot iron, and one as heavy as can be handled comfortably. To keep the iron clean, I rub it occasionally with wax or paraffin. But that's enough about ironing. Send for the bulletin, if you want more information about washing and ironing.

The first question is from a listener who asks me to suggest a material suitable for an all-year-round dress; that is, a garment which can be worn for good, four seasons of the year. In the first place, choose a conservative design, which will not go out of style quickly, and an inconspicuous color, such as black, navy blue, tan, or grey, and a material that can be used during the four seasons. Black satin is one of the most useful materials for this type of dress. Silk crepe is another suitable fabric. Silk crepe is becoming to the woman who wants slender lines. Jersey is a serviceable, inexpensive, and appropriate material for sportsdresses, and can be worn in all but the warmest weather.

If your all-year-round dress is rather dark, it can be brightened up with collar and cuffs. A cream colored collar is usually more becoming and less spotty in design than a pure white one. A string of colored beads, arranged to give the right line, may relieve a dress which is too sombre.

Next question: "Dear Aunt Sammy: I wonder if you could help me solve a clothing problem. I am going to begin my college work with the winter term, in December, and I want to have the proper clothes to begin with. Do you have a list of the things a college girl is likely to need?"

Various lists have been made, by various colleges, of the garments needed by the typical college girl. Of course no one can suggest a list which will fit the clothing needs of every college freshman. The main thing to remember is that well-chosen clothing is much more satisfactory than an extensive wardrobe. Since school dresses are given the hardest wear, they should be carefully selected. Many school buildings are kept so warm that silk is a popular fabric during the winter. At least one wool dress is needed, for sport wear, and very cold weather. Whether or not a girl needs a formal evening dress depends upon her social activities. If she is clever with her needle, she may make an afternoon dress with sleeves which may be removed for evening wear.

Just recently I received a list of garments needed in a college girl's wardrobe, the list being compiled by the New York State College of Home Economics at Cornell University. I shall read you the list: Shoes -- 1 pair of low-heeled school shoes such as oxfords, 1 pair dress shoes, and 1 pair evening slippers. Silk stockings -- 4 pairs for school, and 2 pairs for best. Dresses -- 1 wool and 2 silk for general wear, 2 for afternoon, and 2 for evening. Coats -- 1 slicker, 1 spring coat, 1 heavy winter coat, 1 sweater or short coat for sports.

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Hats -- 2. Gloves -- 2 pairs. Pajamas or gowns -- 3. Underclothing -- 8 sets.

That completes the list of garments worn by the typical school or college girl, as suggested by the College of Home Economics at Cornell.

The next question is from a housewife who wants to know how to fry green tomatoes. That's an easy one. Fry them as you do ripe tomatoes. Cut each tomato in thick slices, say two or three to a tomato. Then flour the slices, and fry them slowly, in a heavy skillet. Use any sort of fat you choose, but be sure to fry the tomatoes slowly, or they'll scorch.

One more question: "Please tell me how to keep the under crust, of a custard pie, from soaking up the filling."

Answer: There is a very simple and easy way to keep the filling from soaking into the pie crust. Simply bake the crust first, until it is delicately brown. Then put in the filling, and bake the pie until the filling sets. This method works just as well with juicy fruit fillings, as with custard and lemon pies.

Now take your Radio Records, and write this dinner suggestion, which is the fifth for October: Baked Spaghetti, Cheese, and Tomato; Buttered Rutabaga Turnip; Dill Pickles; Fruit and Cookies.

To make the first dish, the Baked Spaghetti, Cheese, and Tomato, I suggest that you get a can of Tomato Puree (that is, as it's put up for soup). To this add grated cheese, and mix with cooked spaghetti. You'll need to use a generous supply of the Tomato sauce, so that the baked dish will not be dry. Before taking it from the oven, cover the top with buttered crumbs, and let them become golden brown.

Don't forget, when you cook the Rutabaga Turnip, that short, quick cooking conserves vitamins, delicate flavor, and attractive color.

Once more, the menu: Baked Spaghetti, Cheese, and Tomato; Buttered Rutabaga Turnip; Dill Pickles; and Fruit and Cookies.

Tomorrow I'll tell you what I know about making jelly.

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